

THE BOUDOIR

Dame Fashions Diary

HITS IN NEW MODES

HIGH-WAISTED SKIRT AND SHORT SLEEVE FEATURES.

Easy Way to Make Over Last Year's Skirt So It Will Be Becoming As Well As Fashionable.

There are two features in the new spring fashions that should be gratefully received. One is the high-waisted skirts; the other is the short sleeve. We wonder what we can do to last year's skirt so that it will be becoming as well as fashionable. This much we can do: we can match the material and extend the waist by means of a shaped belt stitched to the skirt, that will give at least a semblance of a high-waisted skirt and keep us from the necessity of adding a separate belt with buckle.

When making the new skirt for spring and summer, it is well to know



they will be cut from one to two inches above the normal waistline and that they will be fastened at the side of the front. A four-gored pattern will be used, which brings a wide panel down the middle of the front and back, which can be converted into a box plait, if one desires.

The fastening is at the left of this wide front panel or gore, which shows that the habit back will be continued in favor. On white linen skirts as well as those of khaki and duck, the fastening is with buttons and buttonholes, and on the cloth skirts it is with glove clamps or hooks-and-eyes. The skirts are mounted on a wide inside girdle made of wide belting, with slight darts at the side to fit the curve of the figure. This girdle holds the entire garment in place; it keeps the seams in a straight line and prevents the skirt from sagging away from the blouse. The short sleeve is to be very much the fashion, if the advance styles continue in favor. It will not be worn to the exclusion of the long sleeve, for the latter is shown on many of the best gowns, cut to a sharp point as far as the knuckle, and

closely fitting the arm from shoulder to waist. All the peasant waists, the e-ton and bolero jackets and many of the expensive wash blouses have small straight seams that end at the elbow. The little coats that are coming in are exceedingly jaunty and very becoming. Straight, unfitted models are plentiful and all sorts of little garments that fasten with one big button somewhere between the throat and the waistline. One coat seen was of short-hip length and was loose and draped slightly at the front, where it closed with a big buckle. There was a large collar rounded at the back. The leading milliners say that the favorite colors for spring and summer hats are black and white, pearl gray, moleskin and vivid shades of red. These are all worked out in straw, tulle, velvet and satin. The new straws are so pliable that they can be folded up without crushing. They are not only used for hats, but for trimming. Scarfs, rosettes and the huge, irregular bow that has become so much the fashion are all twisted out of this pliable straw, which is beautifully colored in the new dyes. The striped straw is the novelty. This is in line with the fashion for stripes that we are promised on every side. The stripes are not wide and they are put on a black, a white and a straw-colored foundation.

BRAID FOR SUIT TRIMMING

Much Favored in Nearly All New Suits—Buttons Also Much in Evidence.

In nearly all the new suits the favored trimming is braid, especially the wide braid, which sometimes forms the collar, cuffs and revers, and trims the skirt as well. Panels of braid coming down the front and back of the jacket, and continued in the same way on the skirt, are distinctly the thing.

Narrow braid is also very smart, especially when worked out in ornamental designs on the skirt and coat.

A touch of color is added by oriental embroidery on the collar, sleeves and revers. There is merely a hint of this, and it is not allowed to become too prominent in the color scheme.

Buttons are also very much in evidence, some of them of the same color as either the suit or the trimming, or as both, and some of them silver or gilt. These latter are very small, quite tiny, in fact.

In general, however, the new suits, except the elaborate satin ones, are rather plain, comparatively little trimming of any sort, outside of braid, being seen.

One of the New Bags.

The newest handbags are quite small, doubtless in contrast to the mammoth ones we have been carrying. The favorite shape is oblong, about seven inches wide and five deep.

The special favorites for spring are in colored leather in shades of mauve, apricot, blue, violet, and red. They usually carry on the outer flap three small initials in gold or in a darker shade than the leather.

Most of these bags, though small, have on one side compartments for mirror and vanity case and one the other a place for handkerchief and card case. Others have a special change purse attached by a light chain, so it can be easily pulled out in a crowd, instead of fishing in a crowded bag.

SOME EDIBLE WEEDS

VALUE OF ROOTS THAT HAVE BEEN THOUGHT USELESS.

Golden Thistle May Be Used Like Salsify—Leek as a Food Staple—Milk Weed Has Taste Resembling Asparagus.

The roots of the golden thistle have been found to be good. They are used like salsify. They may be dug in September and kept through the winter. Thus what has heretofore been regarded as a pest by the farmers may now be looked upon as a partial blessing.

Leek is another weed now honored as a food staple. It has wholesome properties and is excellent for flavoring. It can be wintered in a cellar, or if planted in a large pot the leaves may be cut as often as they get too long to support themselves. Then, too, the bulb may be whittled away from the top until it be used up.

The common mallow is another well known weed now being eaten. It roots deeply, drawing valuable mineral elements to the surface. It has a mild, mellow flavor and those who like lettuce find it palatable. The young leaves are tender and crisp and are prepared like lettuce. It is a valuable tonic which the ancients made use of constantly as a raw food.

The common milkweed, cooked, tastes like asparagus. It should be cut when about a foot high. The stalk is large and succulent. Boiled and served with butter is the usual way of cooking, says the Scrap Book. It is also used as a salad, the tender tips only being utilized. Milkweed is excellent for the kidneys.

Another weed which, when boiled like spinach, makes a nourishing dish, is the commonly called "lamb's quarter." It grows where large quantities of loose earth have been exposed to the sun, as in railway filling or newly made country road. It has a straight stem, from which the leaves grow large and sparse at the bottom and smaller and more thickly toward the top.

The ordinary wild nettle that grows in prickly abundance in every farmyard and fence corner is now being recognized in this country for the first time as a valuable food plant. It is a good substitute for spinach if properly cooked. Of course, it should not be used without cooking.

To use flower bulbs as vegetables seems a strange thing, yet the dahlia is being cultivated for its tubers. They make a wholesome food, having a warm, spicy flavor that is much liked. The single red variety of Dahlia is the one cultivated for its tubers. In good soil it is as productive as the sweet potato. It may be planted from seed in early May, and by the middle or last of July the tubers are large enough to dig.

Cut it into cubes, after peeling, and fry in olive oil with a dash of curry powder. Or it may be cooked like turnips, beets and carrots.

Broiled Steak.

While porterhouse or sirloin steaks are the approved cuts for broiling, even a tougher steak can be broiled if treated first in this way: Put 3 tablespoonfuls olive oil and one tablespoonful vinegar in a large flat dish. Lay the steak on the mixture and let it rest for half an hour. Then turn and let it rest another half hour in the same quantity oil and vinegar. Two inches is the approved thickness for a broiled steak. If broiled over coal the fire should be clear and bright. If under gas flame leave the oven door open that the air may circulate freely while the steak is broiling. A steak two inches thick will take about 15 minutes to broil. To tell when meat has cooked sufficiently, press with the back of a knife. If it offers a slight resistance it is rare.

OR SAYS HE IS.



De Quiz—Why is a good actor like a set of brains?

De Witt—Because he is a head liner.

LAWYER CURED OF ECZEMA

"While attending school at Lebanon, Ohio, in 1882, I became afflicted with boils, which lasted for about two years, when the affliction assumed the form of an eczema on my face, the lower part of my face being inflamed most of the time. There would be water-blister rise up and open, and wherever the water would touch it would burn, and cause another one to rise. After the blister would open, the place would scab over, and would burn and itch so as to be almost unbearable at times. In this way the sores would spread from one place to another, back and forth over the whole of my upper lip and chin, and at times the whole lower part of my face would be a solid sore. This condition continued for four or five years, without getting any better, and in fact got worse all the time, so much so that my wife became alarmed lest it prove fatal.

"During all this time of boils and eczema, I doctored with the best physicians of this part of the country, but to no avail. Finally I decided to try Cuticura Remedies, which I did, taking the Cuticura Resolvent, applying the Cuticura Ointment to the sores, and using the Cuticura Soap for washing. In a very short time I began to notice improvement, and continued to use the Cuticura Remedies until I was well again, and have not had a recurrence of the trouble since, which is over twenty years. I have recommended Cuticura Remedies to others ever since, and have great faith in them as remedies for skin diseases." (Signed) A. C. Brandon, Attorney-at-Law, Greenville, O., Jan. 17, 1911.

Although Cuticura Soap and Ointment are sold everywhere, a sample of each, with 32-page book, will be mailed free on application to "Cuticura," Dept. 3 K, Boston.

Avoid Disputation.

The disputatious person never makes a good friend. In friendship, men look for peace and concord and some measure of content. There are enough battles to fight outside, enough jarring and jostling in the street, enough disputing in the market place, enough discord in the workaday world, without having to look for contention in the realm of the inner life also. There, if anywhere, we ask for an end of strife. Friendship is the sanctuary of the heart, and the peace of the sanctuary should brood over it. Its chiefest glory is that the dust and noise of contest are excluded.—Hugh Black.

Many a man who claims to be self-made has a wife who superintended the job.

Is life worth living? I should say that it depends on the liver.—Thomas Gold Appleton.

After a girl has bumped up against a case of unrequited love she begins to dream of a career.